

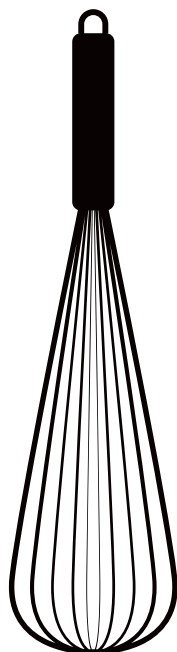


Groups menu

Brdr. Price Rosenborggade

For parties of 10 persons – or more.
Information about the content of allergenic ingredients in our dishes can be obtained from info@brdr-price.dk.

Please note that groups of 15 people or more have to order the same menu.
All menus must be pre-ordered at info@brdr-price.dk.



PRICE'S GROUPS MENU PER PERSON DKK 1095

Incl. unlimited mineral water.

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU
1 starter, 1 main course and 1 dessert.

UNLIMITED WINE MENU
During the dinner.

COFFEE & HOMEMADE PETIT FOUR

2-COURSE MENU PER PERSON DKK 385

Choose a starter and a main course
or a main course and a dessert.
- 2 glasses of wine dkk 175

3-COURSE MENU PER PERSON DKK 475

Choose a starter, a main course
and a dessert.
- 3 glasses of wine dkk 245



Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin. All transactions on American Express cards are surcharged.

Brdr. Price

CAFE · RESTAURANT · BAR

SNACKS

OLIVES & ALMONDS DKK 50

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP DKK 65

Our kitchen has taken chicken, tapioca and spices, and conjured up something wonderful. Crisp, crunchy chips with a habit forming dip.

VEGETABLE CHIPS DKK 55

Our Head Chef has created a vegetarian version of our popular chicken chips. We serve our chips with sauce tartare.

PRICE'S HAM DKK 75

Delicate cured ham, made from pigs that have lived a happy life. *Try it!*

STARTERS

CARPACCIO

Just like at Harry's Bar in Venice. Waferthin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

CURED COD WITH DILL AND FENNEL

Served with pickled and fresh radishes, green pesto and lettuce.

ORGANIC BURRATA

Served on toasted sourdough bread and topped with slices of tomato and butter sautéed chanterelle mushrooms and parsley pesto.

MAIN COURSES

WHOLE LEMON SOLE

An entire fish on one plate. Served with browned butter, fresh herbs and small potatoes.

TODAY'S GRILLED VEGETABLES

Four types of grilled summer vegetables. Served with vinaigrette, fresh herbs and melted lightly smoked Scamorza cheese.

STEAK FROM DANISH CATTLE

250g sirloin steak from Danish cattle from Kildegaarden. Served with French fries and sauce bearnaise.

SIDE ORDERS

FRENCH FRIES DKK 50

We fry ours in peanut oil.

BEARNAISE MAYO / TARTARE DKK 25

MUSHROOM CREAM / DIJONNAISE CHIPOTLE

Great with French fries.

SMALL POTATOES DKK 35

Turned in plenty of butter and parsley.

THE HOUSE GREEN SALAD DKK 25

Mixed, hand-picked salad leaves, shallots, salted almonds and vinaigrette dressing.

CHEESE

THREE TYPES OF CHEESE DKK 95

European cheeses.

Served with toasted rye bread.

DESSERTS

RHUBARB TRIFLE

Crushed macaroons with Marsala wine, rhubarb compote and vanilla and crème chantilly.

PROFITEROLES

A dessert classic. Served with vanilla ice cream and chocolate sauce. Our chocolate sauce is made from Valrhona chocolate.

EXTRA COLD BUTTERMILK SOUP

You could call it a linguistic pleonasm – but in this case it is simply a creamy buttermilk soup ice cream. Served with fresh berries, ice-cold strawberry soup and crispy oatmeal. *Deliciously!*

SOMETHING SWEET WITH YOUR COFFEE

COFFEE/TEA DKK 40

PETIT FOURS DKK 65

3 pieces of homemade petit fours.